

WINERY & VINEYARDS



ACQUIESCE

Acquiesce Baked Oysters

Servings: 3 to 6

INGREDIENTS

12 fresh oysters such as Kumamoto
cleaned and shucked
¾ cup panko breadcrumbs
2 tablespoons butter melted
½ teaspoon garlic salt
½ teaspoon onion salt
¼ teaspoon tabasco
1 lemon cut into 6 wedges
Fresh tarragon or parsley chopped
for garnish



STEPS

1) Preheat oven to 425 F

Mix the breadcrumbs, melted butter, garlic salt, onion salt and tabasco together in a bowl

2) Line a baking sheet with crumpled tin foil shaped to keep oysters upright

3) Clean and shuck the oysters

4) Place clean shucked oysters in foil lined baking sheet careful to retain their liquor

5) With a small spoon cover each oyster with the bread crumb mixture

6) Place the oysters in the oven and bake until the oysters begin to curl slightly, and the bread topping is golden brown. About 8 to 10 minutes

7) Garnish and serve